

#### History of the Market

Farmers' markets provide communities with fresh, nutritious, affordable, and local farm products. They also enable farmers to increase profits by selling directly

80% since the Department first started keeping records in 1994.

Master Gardner Georgia Erskine had a dream of starting an open-air farmers market in her neighborhood.

> So, in 1976 she recruited friends, formed a board of directors and founded the

Redmond Saturday Market.

In 1986, the market moved to its present location at 7730 Leary Way NE. The 8,000 square-foot structure





to consumers. The United States Department of Agriculture estimates that in 2002, there were 3,137 farmers markets across the country. This represents a growth of nearly

## Redmond Saturday Market brings the harvest to your hometown

t's a beautiful Saturday in September, and for days now, you have been craving sweet, white, just-harvested corn on the cob. You head for the Redmond Saturday Market, where you greet the couple that's been selling corn and heirloom tomatoes from their local farm for 29 years.

The Redmond Saturday Market, which lies at the western corner of Redmond Town Center, is the Eastside's oldest and largest farmers market. In its 29th year, the open air market features nearly 115 vendors who peddle just-picked produce, fresh-cut flowers, gourmet food products, bedding plants, and vegetable starts. Local artisans also sell handcrafted items, including jewelry, pottery, bath and body products, clothing, garden art, and wood furniture. Master gardeners are available to answer your plant questions, and music is even provided twice a month from noon to 2 pm.





#### Jesus and Robert Guerrero



was built specifically for the Redmond Saturday Market and leased to it by Redmond Town Center. The City of Redmond has even approved an ordinance to preserve the Market as a site of community and historic significance.

### What you'll find at the Market

Produce at the market varies greatly by season. Farmers distribute samples of their wares, some of which is organic, and all of which is grown in Washington State. The fall harvest, for example, usually includes a range of lopsided and colorful heirloom tomatoes, spicy peppers, brightly hued squash, sweet corn, and minty basil.

A bunch of basil will cost about \$1, an armful of fresh-cut flowers runs



# Market Recipes

### **Harvest Caprese Salad**

3 large, ripe heirloom tomatoes 1 bunch basil, washed and spun dry 12 oz. fresh mozzarella packed in water drizzle of best quality olive oil coarse salt fresh ground pepper

Just before serving, core and slice the tomatoes lengthwise in quarter-inch slices. Arrange on a serving platter without overlapping slices. Remove the stems from the basil leaves. Lay one or two leaves on each tomato slice. Drain the mozzarella and slice into quarter-inch rounds. Lay one round over the basil leaves. Drizzle all of the tomatoes lightly with olive oil, and then sprinkle to taste with coarse salt and freshly ground pepper.

#### **Apple-Cranberry Pie**

Dough for your favorite double crust 9" pie pastry

6-8 medium-sized tart apples (such as gala, golden delicious or jonathans)
1 cup fresh cranberries, sorted and halved

2 T flour

3/4 c sugar

1 tsp cinnamon

dash each of nutmeg and salt

Preheat oven to 450°. Roll out pastry bottom and lay in 9-inch pie pan. Peel and core apples, and cut into chunks. Heap apple chunks in unbaked pie pastry. Sprinkle the cut cranberries over the top of the apples. Stir together the flour, sugar, cinnamon, nutmeg and salt and sprinkle mixture evenly over the apples.

Moisten the edges of the bottom pie crust with warm water. Roll out the top pastry and lay over the apples. Seal the top and bottom crusts by pinching them together. If you like, crimp the edges with your thumb and forefinger. Using a sharp paring knife, make a couple of slashes in the top crust to vent (keep in mind that that the pie may leak a bit during baking.)

Bake at 450° for 10 minutes, then reduce temperature to 375° for about 35-40 minutes, until top is very light brown.

Allow to cool for at least one hour before cutting and serving.

about \$10, and a handmade chenille jacket will set you back around \$55.

The hours of the Market are 9 am to 3 pm every Saturday through October 30, 2004. The Redmond Saturday

Market is located at 7730

Leary Way in Redmond.
For more information
about the Redmond
Saturday Market
and its vendors, visit
www.redmondsaturday
market.homestead.com.

